


Chicken Wings in Paper Bag Salt baked



eikon® e1s

 03:15





This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

Paper Bag
Ceramic Dish with the Salt

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-  260 °C
-  Chilled 4°C
-  1 Portion
-  From Raw

Stage 1

Preheat the Salt in the Ceramic Dish

 01:00

 100 %

 100 %

Stage 2

Add the Paper Bag to the Salt

 02:15

 50 %

 100 %

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Ingredients

- | | | |
|------|-----|----------------------|
| 6 | pcs | Chicken Wings |
| 20 | g | Baking Salt Powder |
| 1 | tsp | Yellow Ginger Powder |
| 1000 | g | Sea Salt |
| 1 | pcs | Paper Bag |

1. Food Preparation

Season the chicken wings and let it marinate for at least 1 hour in the fridge. Place the wings into the paper bag and fold the bag down to close. Fill the salt into a ceramic dish. Place the bag on top of the hot salt.

2. Cooking Instruction

Cook as per oven profile.

3. Food Serving Instruction

Remove the bag from the salt, open the bag, take the chicken out and serve.